

IOWA DEPARTMENT OF

INSPECTIONS & APPEALS

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Process](#)[How to Read an
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on Map](#)[File a Complaint With
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Programs](#)[Related Links](#)[Local Health
Department Links](#)[Contact Us](#)[Return to the
DIA Web Site](#)

You searched for:

License Type = Egg Handler

County: Wright

* Listed below are the food establishments meeting your search criteria. To view additional information about a particular establishment, click on the establishment's name.

Results 1 - 7 of 7 matching your search request.

Establishment Name	License Number	Address	City
ENVIRON WRIGHT CO-AMS - USDA	ED00-0001371	2863 310TH ST	DOWS
QUALITY EGG LLC #1 AMS - USDA	ED00-0001264	2731 265TH ST	GALT
QUALITY EGG LLC #2 AMS - USDA	ED00-0001309	2550 270TH ST	CLARION
QUALITY EGG LLC #3 AMS - USDA	ED00-0001305	2678 270TH ST	CLARION
QUALITY EGG LLC #4 AMS - USDA	ED00-0001331	2680 250TH ST	CLARION
SPARBOE FARM INC EAGLE-AMS - USDA	ED00-0001329	3170 BUCHANAN AVE	EAGLE GROVE
SPARBOE FARMS INC VINCENT-AMS - USDA	ED00-0001372	3159 BUCHANAN AVE	EAGLE GROVE

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Iowa Department of Inspections and Appeals
Food and Consumer Safety Bureau
Lucas State Office Building
321 East 12th Street
Des Moines, Iowa 50319-0083
Phone: 515-281-6538
Fax: 515-281-3291
Email: Webmaster@dia.iowa.gov

Iowa Department of Inspections & Appeals Egg Handler Inspection

QUALITY EGG LLC #1 AMS - USDA ED00-0001264

2731 265TH ST GALT 50101 Wright County

Routine Inspection on 4/30/2009, from 11:15 AM to 11:30 AM by DUDEN, D.
SCOTT

Owner: J GLESSNER (515)832-3300

Person In Charge: TONY WASMUND (CFPM:
No)

Inspection Summary (IN=IN Compliance, OUT=Out of Compliance, NO=Not Observed, NA= Not Applicable C=critical, S=Critical & non-Critical)

Buildings, Storage & Processing Areas

- 1) Building: good repair, clean, adequately vented *NO*
- 2) Free from presence of birds, insects, rodents *NO*
- 3) Adequate system/removal of refuse *NO*
- 4) Floors of cleanable materials, floor drains provided *NO*
- 5) Floors, walls and ceilings clean *NO*
- 6) Plumbing and sewage disposal system adequate *NO*
- 7) Hand Sink: convenient, hot/cold water, sanitary towels provided *NO*
- 8) Storage and use of toxic items *NO*
- 9) Storage of cartons and cases: clean and dry *NO*

Shell Egg Washing, Grading and Packing Operations

- 10) Adequate supply of potable water *NO*
- 11) Current water test on file for private system, date tested *NO*
- 12) Shell washer clean and sanitary condition *NO*
- 13) Wash temperature 90 degrees F or above, rinse water 10 degrees warmer than wash water *NO*

- 14) Sanitizer spray rinse at 50ppm to 200ppm of chlorine *NO*
- 15) Egg drying equipment: clean and maintained *NO*

Equipment

- 16) Candling device, adequate *NO*
- 17) Scales adequate to determine net weight *NO*
- 18) Refrigeration units: 45 degrees F or below, clean, free of objectionable odors, good repair *NO*
- 19) Thermometers: provided and accurate *NO*
- 20) Transportation vehicles: refrigerated, clean and good repair *NO*

Labeling and Packaging

- 21) Loose-packed egg cases properly labeled: firm name/USDA Plant license or number *NO*
- 22) New egg cartons for sales to retail food stores *NO*
- 23) Labeling of egg cartons: grade/size/pack date/name/address/plant or license number *NO*
- 24) Adequate records maintained *NO*
- 25) Restricted/inedible eggs properly handled *NO*

Personnel

- 26) Personnel in contact with shell eggs: good hygienic practices, clean clothes *NO*
- 27) Demonstration of knowledge: candling, grading, weighing, washing and sanitation *NO*

Inspection Details

Inspection Notes

Notes: Facility has a full time USOA inspector on site. Courtesy visit only.

Iowa Department of Inspections & Appeals Egg Handler Inspection

QUALITY EGG LLC #1 AMS - USDA ED00-0001264

2731 265TH ST GALT 50101 Wright County

 Routine Inspection on 4/15/2010, from 2:45 PM to 3:00 PM by DUDEN, D.
SCOTT

Owner: J GLESSNER (515)832-3300

 Person In Charge: TONY WASMUND (CFPM:
No)

Inspection Summary (IN=IN Compliance, OUT=Out of Compliance, NO=Not Observed, NA= Not Applicable C=critical, S=Critical & non-Critical)

Buildings, Storage & Processing Areas

- 1) Building: good repair, clean, adequately vented *N/O*
 - 2) Free from presence of birds, insects, rodents *N/O*
 - 3) Adequate system/removal of refuse *N/O*
 - 4) Floors of cleansable materials, floor drains provided *N/O*
 - 5) Floors, walls and ceilings clean *N/O*
 - 6) Plumbing and sewage disposal system adequate *N/O*
 - 7) Hand Sink: convenient, hot/cold water, sanitary towels provided *N/O*
 - 8) Storage and use of toxic items *N/O*
 - 9) Storage of cartons and cases: clean and dry *N/O*
- Shell Egg Washing, Grading and Packing Operations**
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 - 11) Current water test on file for private system, date tested *N/O*
 - 12) Shell washer clean and sanitary condition *N/O*
 - 13) Wash temperature 90 degrees F or above, rinse water 10 degrees warmer than wash water *N/O*

- 14) Sanitizer spray rinse at 50ppm to 200ppm of chlorine *N/O*
- 15) Egg drying equipment: clean and maintained *N/O*

Equipment

- 16) Candling device, adequate *N/O*
- 17) Scales adequate to determine net weight *N/O*
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Labeling and Packaging

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- 25) Restricted/Inedible eggs properly handled *N/O*

Personnel

- 26) Personnel in contact with shell eggs: good hygienic practices, clean clothes *N/O*
- 27) Demonstration of knowledge: candling, grading, weighing, washing and sanitation *N/O*

Inspection Details
Inspection Notes

Notes: Facility has a full-time USDA inspector on site. Courtesy visit only.